

Starters

Slab Bacon (GF)

topped with bourbon maple syrup glaze, fired in wood oven

Prosciutto di Parma wrapped

Mozzarella (GF)

roasted red peppers, e.v.o.o, balsamic glaze, fired in wood oven

Oven Roasted Shrimp

garlic, chili oil, topped w Romano & breadcrumbs finished in wood oven

Fried Calamari

served with marinara

Polpette (Meatballs)

made w beef & pork, in marinara, fired in wood oven, touched w/ ricotta

Eggplant Polpette (Meatless) (V)

in marinara, fired in wood oven touched with ricotta

Burrata (GF)

served with tomato, fresh basil, drizzled with balsamic reduction

Assorted Olives (V)

Soup or Salad

Pasta Fagioli

hearty pasta & beans

Novino Salad (V) (GF)

our house salad served with tomatoes, cucumbers, carrots, olives (choice of dressing)

Caesar Salad (V)

romaine, shaved pecorino, house-made croutons, caesar dressing

Roasted Beet and Mandarin (V) (GF)

with ricotta salata, fresh basil, drizzled w e.v.o.o & red wine vinegar

Handmade Pasta

Cacio e Pepe (V)

handmade pappardelle gently tossed with Pecorino Romano, ricotta & black pepper

Pasta Bolognese

rigatoni, traditional meat sauce

Eggplant Lasagna (V)

our vegetarian version of a classic with handmade pasta

Option: add Bolognese sauce

Entrees

Beef Short Ribs

stewed in tomato, red wine & fresh herbs, served over cacio e pepe pasta

Chicken Parmigiana

served with penne

Eggplant Parmigiana (V)

served with penne

Shrimp Risotto (GF)

shrimp, arborio rice, spring peas, locatelli cheese, pesto

Acqua Pazza "Crazy Water" (GF)

catch of day simmered w/vegetables & fresh herbs, in a spicy tomato broth

Sides (V)

Oven Roasted Green Beans

served in marinara, w/ garlic & parmesan, e.v.o.o prepared with or without breadcrumbs

Oven Roasted Broccolini (GF)

parmesan, garlic, e.v.o.o

Oven Roasted Brussels Sprouts

parmesan, breadcrumbs, garlic, e.v.o.o

Neapolitan Pizze 12"

Fired in 900 degree wood burning oven

Margherita

San Marzano tomatoes, fresh mozzarella, basil, e.v.o.o.

Novino

caramelized onions, portobello mushrooms, whole milk mozzarella, e.v.o.o.

Bianca

fresh mozzarella, ricotta, parmigiano-reggiano & locatelli cheese

Volante

San Marzano tomatoes, sausage, pepperoni, whole milk mozzarella

Roma

San Marzano tomatoes, fresh mozzarella, roasted red peppers, parmigiana, topped with imported prosciutto di parma after firing

Toscana

San Marzano tomatoes, fresh mozzarella, soppressata and chili infused honey

Napoli

San Marzano tomatoes, fresh mozzarella, roasted eggplant, roasted red peppers

Marinara

San Marzano tomatoes, garlic, basil, herbs, e.v.o.o

Parma

cherry tomatoes, basil, e.v.o.o
topped with arugula & imported prosciutto di parma after firing

Desserts

(3) Mini Nutella Calzones

Baked in wood oven
Perfect to Share

Chocolate Peanut Butter Tart

layered chocolate & peanut butter ganache,
cookie crust

Biscotti

Gelato

Imported from Italy
Add: chocolate bourbon sauce

Tartufo

Pistachio or Lemon

Cannoli

Coffee/Tea (Regular or Decaf)

Coffee

Tea

Cappuccino

Espresso

Double Espresso

LUNCH SPECIAL

(Served Mon - Fri; 11:30am - 2:30pm)

Entrees subject to change, please call

\$13

Appetizer

Soup of the Day

Novino House Salad

Classic Caesar Salad

Entrée

Neapolitan Margherita Pizza

Volante Pizza (Sausage & Pepperoni)

Eggplant Parmigiana

Pasta Bolognese

Chicken Parmigiana

Beverages

S. Pellegrino Sparkling 500ML Water \$4

S. Pellegrino Limonata or Aranciata \$3

Acqua Panna 1 Liter \$5

Soda \$2.5

House Made Unsweetened Iced Tea \$2.5

House Made Lemonade \$2.5

Strawberry, Ginger, Honey Lemonade \$3.5